



# CHATTERS

**Homemade Soup (v)**  
homemade bread & oatcakes

**Caesar Salad Croquettes**  
anchovy emulsion | romaine lettuce | shaved parmesan

**Honey Glazed Carrots with White Bean Hummus**  
lightly pickled beetroot | mango pesto

**Wholegrain Marinated Beef Fillet Strips**  
rocket | broad beans | tomatoes | feta | vinaigrette

**Hand Dived Scallops**  
garlic butter | pepper & apple salad

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**Chicken filled with Ricotta & Red Pepper**  
herb mash | seasonal veg | sage cream sauce

**Saddle of Aryllshire Venison**  
dauphinois | baby carrots | red onion marmalade | game jus

**Gigha Halibut**  
tandoori sauce | crushed potatoes | samphire | smoked mussels

**Mushroom Bourguignon (v)**  
polenta mash

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**Homemade Puddings from the Trolley**  
raspberry coulis | chocolate sauce | fresh cream

**Selection of I.J Mellis Cheese**  
grapes | quince | oatcakes

# FRENCH WINE TASTING & DINNER

**Soufflé D'aiglefin Deux Fois Cuit**

**twice baked haddock souffle | creamy leek sauce**

*Crémant de Jura, Blanc de Blancs, NV Tissot Maire*

**Bœuf Bourguignon et purée à la moutarde de grains**

**beef bourguignon with grainy mustard mash**

*Cotes-du-Rhone Nobles Origines Tardieu-Laurent 2021*

**Sélection De Fromages Français**

**selection of french cheeses**

*Riesling Beblenheim, Domaine Trapet, Alsace 2020*

**Crème Brulée**

**OR**

**Tarte au Chocolat**

*Corney & Barrow Sauternes 2018 Halves*



# PORTUGUESE WINE TASTING & DINNER

## Sopa da Pedra

hearty Portuguese soup of beans, sausage & potato

*Arinto, Quinta de Chocaphalha 2019*

## Pastéis de Bacalhau

cod fishcakes | aioli

*Guru Wine & Soul 2020*

## Febras Assadas

paprika & wine marinated pork loin | hand-cut chips | lemon

*Manoella Branco Wine & Soul 2019*

*Manoella Wine & Soul 2020*

## Cheeseboard

Azeitão - sheep's milk

Pico Cheese - cow's milk

OR

## Pastéis de Nata

Portuguese custard tart

*Corney & Barrow Finest Ruby Port*

